



Section L Cookery

Closing Date: All entry nominations must be received by Tuesday 30th August 2022, 5.00pm. (Showday.online) or emailed to cvshowentries@gmail.com

All entries in this section must be received by 11.00am at the Exhibition Hall on the Friday prior to Show.

Late entries will not be accepted.

TROPHIES & ROSETTES: For Highest and Second Highest Aggregate Points

TROPHIES: Highest Agg Points in Baking and Decorated Categories

OVERALL ROSETTE: One

PRIZE MONEY PER CLASS: 1st \$8 2nd \$4

Special Regulations:

All baking categories will be sliced, halved to see inside item entered.

- Every exhibit must be made by the exhibitor.
- Exhibitors must adhere to numbers and descriptions specified.
- All exhibits to be displayed on white paper plates, in clear bags to show work to best advantage (eg. oven or cellophane - **no freezer bags**) not sealed and free of markings. This excludes Decorated Cakes.
- Decorated Cakes judged on decorations only & must be at a maximum height of 20cm.
- Where there is a collection, items should be uniform in size and degree of cooking.
- No custard powder in sponge recipes.
- No cake rack marks on items.
- Muffins to be cooked in tins or patty pans
- Biscuits are to be pressed or rolled, then cut to shape.

BAKING CATEGORY

- Class 400 White bread, loaf made in bread maker
- Class 401 Wholemeal Bread, loaf made in bread maker
- Class 402 Bread, any other variety, oven baked
- Class 403 Plain Scones, 4
- Class 404 Pumpkin Scones, 4
- Class 405 Sausage Rolls, homemade sausage mixture, 4
- Class 406 Apple Pie, short crust pastry in dish
- Class 407 Sweet Biscuits, one variety, 4
- Class 408 Brownies, 4
- Class 409 Cookies, mixture dropped from spoon to tray, 4
- Class 410 Shortbread, not decorated, cut into triangular wedges, 4 pieces
- Class 411 Boiled Fruit Cake, uniced
- Class 412 Rich Fruit Cake
- Class 413 Date & Nut Loaf
- Class 414 Slice, any variety, 4 pieces
- Class 415 Lemon Cake, uniced
- Class 416 Orange Cake, uniced
- Class 417 Chocolate Cake, butter mixture, round tin, uniced,

- Class 418 Banana Cake, round tin, uniced
- Class 419 Carrot Cake, round tin, uniced
- Class 420 Marble Cake, uniced
- Class 421 Muffins, sweet, 4
- Class 422 Muffins, savoury, 4
- Class 423 My Favourite Cake, submitted with your recipe
- Class 424 Gluten Free cake, any variety
- Class 425 Butter Sponge Sandwich (1 mixture), no cornflour, no filling, round
- Class 426 Blowaway Sponge Sandwich, no filling, round tin
- Class 427 Raw Balls, Sweet, 4
- Class 428 Raw Balls, Savoury, 4
- Class 429 Cream Puffs, unfilled, 4
- Class 430 Any other cake not enumerated herein

Important

**Please watch the quality of cakes.
Don't enter burnt, sunken or cracked cakes.**

Helpful tip – Sandwich sponges must both be same size tin, putting 50% mixture in each tin.



DECORATED CAKES CATEGORY

- Class 433 Decorated Cake, novelty, iced
- Class 434 Decorated Cake, formal
- Class 435 Decorated Small Cakes, 4
- Class 436 Fondant Decoration, (within a 20cm diameter)
- Class 437 Wired Spray

